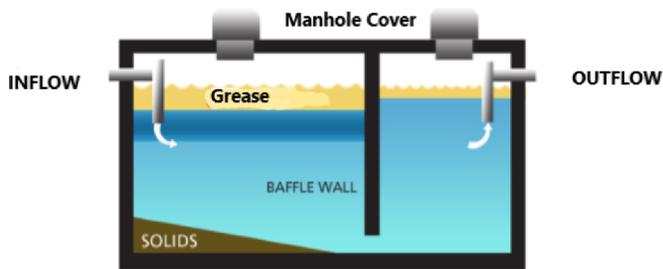
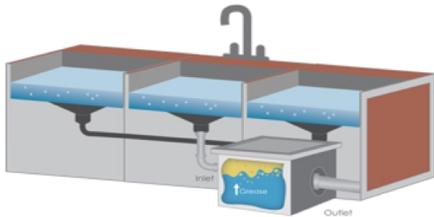


## Typical Grease Interceptor Design

Typical Grease Interceptor Design



Typical Grease Trap Design



For further assistance call

Gabriel Mayorquin, FOG Inspector  
Phone: 323-641-8721  
E-mail: gmayorquin@interwestgrp.com

## FAT OILS AND GREASE (FOG) PROGRAM AND GREASE TRAPS/INTERCEPTOR REQUIREMENTS



► For further assistance call

City of Maywood - City Hall  
4319 East Slauson Avenue  
Maywood, California 90270  
Phone: 323-562-5700  
Fax: 323-773-2806

Or  
Gabriel Mayorquin, FOG Inspector  
Phone: 323-641-8721  
E-mail: gmayorquin@interwestgrp.com



## Frequently Asked Questions (FAQs)

### What is the FOG Program?

FOG is the Fats, Oils and Grease (FOG) Program in the City of Maywood. An Ordinance was approved and established on June 13, 2018. This regulation prohibits the discharge of FOG into the City's sewer system. The objective is to prevent Sanitary Sewer Overflows (SSO's) into waters of the United States per State Water Resources Control Board Order No. 2006-0003 -DWQ. For Maywood, this means preventing pollution into the adjacent Los Angeles River.

### What should I do in the event of a sewer spill?

If you witness a sewer spill or see evidence that a spill has occurred, please contact the City of Maywood at (323) 562-5700. If the City is closed, please call George Salas of National Plant Services, Maywood's Sewer Superintendent directly at (562) 755-1767.

### Who is required to submit plans for FOG Program review?

Any person or entity planning to develop, remodel, or build a food service establishment (FSE), including food processing or manufacturing facilities, should submit plans to the City of Maywood's Engineering Division for review.

### Does the City regulate garbage disposal or food grinder usage?

Yes, garbage disposals or food grinders are not allowed in FSE's.

### Does my facility require a Gravity Grease Interceptor?

A Gravity Grease Interceptor is required if your establishment is: 1) a newly constructed FSE, 2) an existing FSE undergoing a change in ownership, 3) an existing FSE undergoing a change in operations, or 4) an existing FSE undergoing a remodel that includes under-slab plumbing, increased seating, increased kitchen area, or changes to the size or type of food preparation equipment.

### What size Gravity Grease Interceptor is required?

Gravity Grease Interceptor sizing is based on the drainage fixture units (DFU) connected to the Gravity Grease Interceptor, pursuant to the current California Plumbing Code (CPC), table 10-3. In most cases an architect, plumbing engineer, or plumbing contractor can assist with determining the necessary Gravity Grease Interceptor size.

### Which fixtures/drains are required to be connected to the Gravity Grease Interceptor?

All potential grease bearing fixtures and drains (cooking equipment drains, pot sinks, 3-comp sinks, mop sinks, dishwasher pre-rinse sinks, prep sinks, floor sinks, floor drains) in the food preparation, cooking, and cleanup areas of the facility are required to be connected to the Gravity Grease Interceptor.

### Which fixtures/drains should not be connected to the Gravity Grease Interceptor?

Drainage from automatic dishwashers or restrooms should not be connected to the Gravity Grease Interceptor (Note: the dishwasher pre-rinse sink must be connected to the Gravity Grease Interceptor).

### Are there any special configuration requirements for the Gravity Grease Interceptor?

The Gravity Grease Interceptor configuration must provide access for maintenance and inspection of the inlet, outlet and baffle tees and should include a sample box. Depending on the Gravity Grease Interceptor size and manufacturer, the Gravity Grease Interceptor may require three (3) access openings (excluding the sample box) to provide the required access. You should consult with your interceptor manufacturer to identify a Gravity Grease Interceptor configuration that meets these requirements.

### How long will the City's plan review process take?

We make every effort to review and process your plans as quickly as possible and plan reviews are typically completed within one business day, sites with special conditions or constraints will take longer.

### Will my food service establishment be inspected?

Yes. Soon after your facility begins operations, a City FOG Inspector will conduct an inspection of your facility to assist you with your understanding of the Program. Routine FOG inspections are then conducted on a regular basis to ensure continued compliance with the FOG Program rules and regulations.